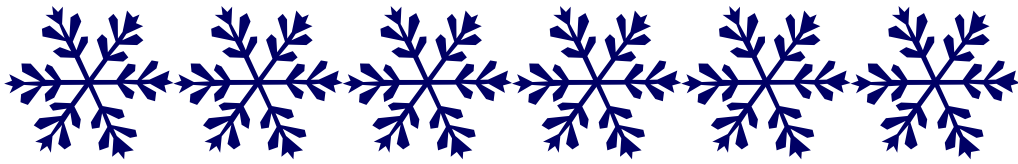




A WINTER
WONDERLAND

A WINTER WONDERLAND CHECK LIST



THIS PARTY IS GEARED TOWARDS THOSE BLOCK WATCHES THAT HAVE MOSTLY ADULTS OR THOSE THAT JUST WANT TO SIT BACK, RELAX, AND ENJOY EACH OTHER'S COMPANY. NO GAMES, NO BUSINESS, JUST A RELAXING AFTERNOON OR EVENING. ENJOY.

INVITATIONS

ATTENDANCE SHEETS

DECORATIONS:

- STREAMERS
- HANGING SNOWFLAKES
- FAKE SNOW

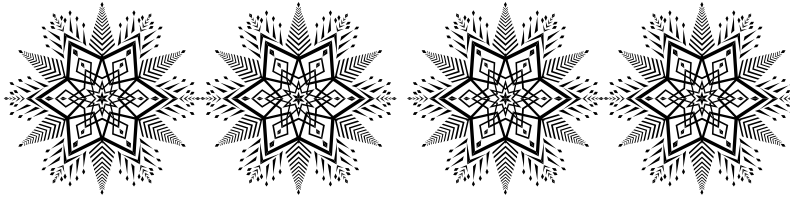
PAPER PLATES, NAPKINS, CUPS

COFFEE POTS, TEA POTS, HOT CHOCOLATE POTS

MENU:

- DIFFERENT COFFEES, TEAS AND HOT CHOCOLATE
- FLAVORINGS
- COOKIES
- CAKES





A NEIGHBORHOOD WATCH EVENT

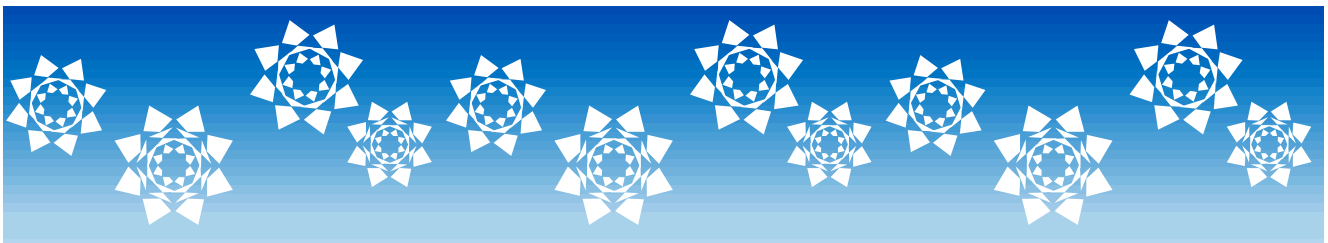
**JOIN YOUR NEIGHBORS FOR AN
EVENING OF REST AND RELAXATION!**

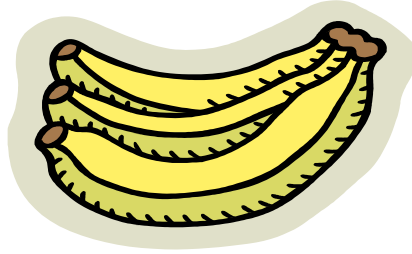
WHEN: _____

WHERE: _____

TIME: _____

WHAT TO BRING: _____





BANANA COOKIES – THE HEALTHY WAY

4 MEDIUM SIZED RIPE BANANAS

2 CUPS ROLLED OATS

½ CUP DATES, PITTED AND CHOPPED (OPTIONAL)

OR 1 CUP DRIED CRANBERRIES (OPTIONAL)

1/3 C. VEGETABLE OIL

1 t. VANILLA EXTRACT

PREHEAT OVEN TO 350 DEGREES F.

IN A LARGE BOWL, MASH THE BANANAS. STIR IN OATS, DATES, OIL AND VANILLA. MIX WELL, AND ALLOW TO SIT FOR 15 MINUTES. DROP BY TEASPOONS ONTO AN UNGREASED COOKIE SHEET 2 INCHES APART.

BAKE FOR 20 MINUTES OR UNTIL LIGHTLY BROWN.





SUGAR FREE COOKIES

½ CUP SHORTENING
3 T. GRANULATED ARTIFICIAL SWEETENER
1 EGG (OR EQUIVALENT OF EGG SUBSTITUTE)
2 ½ CUPS CAKE FLOUR
¼ t. SALT
2 t. BAKING POWDER
½ CUP SKIM MILK
2 T. WATER
1 t. VANILLA EXTRACT
** OPTIONAL: 1 C. DRIED CRANBERRIES
1 C. CAROB (SUGAR FREE) CHIPS

PREHEAT OVEN TO 325 DEGREES F.
CREAM SHORTENING, ADD ARTIFICIAL SWEETENER, AND EGG.
BEAT WELL. IN A SEPARATE BOWL, COMBINE DRY
INGREDIENTS, AND ADD THE MILK, VANILLA AND WATER AND
STIR WELL.
CHILL DOUGH 4 HOURS OR UNTIL STIFF.
ROLL OUT DOUGH UNTIL IT FORMS A LOG. CUT COOKIES 1/8
INCH THICK. BAKE FOR 8 – 10 MINUTES. COOL. STORE IN AN
AIR TIGHT CONTAINER.

BISCOTTI, BUT OF COURSE!!

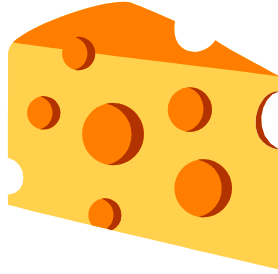
YOU CAN'T HAVE AN AFTERNOON TEA OR COFFEE HOUR WITHOUT SERVING THESE DELICIOUS ITALIAN COOKIES. INGREDIENTS MAY VARY, ACCORDING TO YOUR LIKES. THE RECIPE BELOW IS A SWEET COOKIE. HOWEVER, YOU CAN SUBSTITUTE THE SWEET ITEMS FOR DRIED FRUIT.



½ CUP VEGETABLE OIL
1 CUP WHITE SUGAR
3 ¼ CUPS ALL-PURPOSE FLOUR
3 EGGS
1 T. BAKING POWDER
1 T. ALMOND EXTRACT

PREHEAT OVEN TO 375 DEGREES F.

- * GREASE COOKIE SHEET OR LINE WITH PARCHMENT PAPER.
 - IN A MEDIUM BOWL, BEAT TOGETHER THE OIL, EGGS, SUGAR AND ALMOND EXTRACT UNTIL WELL BLENDED.
 - COMBINE THE FLOUR AND BAKING POWDER.
 - STIR INTO THE EGG MIXTURE TO FORM A HEAVY DOUGH.
 - DIVIDE DOUGH INTO TWO PIECES.
 - FORM EACH PIECE INTO A ROLL AS LONG AS THE COOKIE SHEET.
 - PLACE ROLL ONTO THE PREPARED COOKIE SHEET AND PRESS DOWN TO ½ INCH THICKNESS.
 - BAKE 25 – 30 MINUTES UNTIL GOLDEN BROWN. REMOVE FROM THE BAKING SHEET AND COOL ON A WIRE RACK.
 - WHEN THE COOKIES ARE COOL ENOUGH TO HANDLE, SLICE EACH ONE CROSSWISE INTO ½ INCH SLICES.
 - PLACE THE SLICES CUT-SIDE UP BACK ONTO THE BAKING SHEET. BAKE AN ADDITIONAL 8-10 MINUTES. SLICES SHOULD BE LIGHTLY TOASTED.



CHEESY DELIGHTS

½ CUP BUTTER, SOFTENED
½ LB. SHARP CHEDDAR CHEESE, SHREDDED
¼ t. SALT
1 PINCH GROUND CAYENNE PEPPER
1 1/8 CUPS ALL PURPOSE FLOUR
2 CUPS PECANS, CHOPPED

BLEND BUTTER, CHEESE, SALT AND CAYENNE PEPPER TOGETHER UNTIL WELL BLENDED. STIR IN THE FLOUR AND MIX WELL.

SHAPE DOUGH INTO 3 ROLLS ABOUT 1 ½ INCH THICK. WRAP ROLLS IN PLASTIC WRAP AND REFRIGERATE UNTIL FIRM.

CUT ROLLS INTO APPROX. ¼ INCH THICK SLICES. PRESS COOKIE INTO CRUSHED NUTS AND PLACE ON A COOKIE SHEET LINED WITH PARCHMENT PAPER.

BAKE AT 375F. FOR ABOUT 12 MINUTES OR UNTIL SET. LET COOL ON WIRE RACKS. EAT IMMEDIATELY, OR STORE IN AN AIRTIGHT CONTAINER.

AMARETTO CAKE

THIS DELICIOUS CAKE IS MADE WITH INGREDIENTS USUALLY KEPT AROUND THE HOUSE, AND CAN BE MADE WITH AMARETTO LIQUEUR OR ALMOND FLAVORING. IT MAKES FOR A WONDERFUL BRUNCH OR EVENING SNACK! MAKE 2 AND ENJOY TWICE AS MUCH!!

PREP TIME: APPROX. 30 MINUTES

COOK TIME: APPROX. 1 HOUR

MAKES A 10 INCH BUNDT CAKE, APPROX. 10 SERVINGS.

1 (18.5 OZ.) PACKAGE OF YELLOW OR WHITE CAKE MIX

4 EGGS

1 (5 OZ.) PACKAGE INSTANT VANILLA OR ALMOND PUDDING MIX

2 T. AMARETTO LIQUEUR OR 1 t. ALMOND EXTRACT

1 CUP CHOCOLATE CHIPS (OPTIONAL)

½ CUP WATER

½ CUP VEGETABLE OIL

¼ t. ALMOND EXTRACT

½ CUP AMARETTO LIQUEUR (OR 3 T. ALMOND EXTRACT)

1 ¼ CUPS POWDERED SUGAR, SIFTED

PREHEAT OVEN TO 350 degrees F.

GREASE A 10 INCH BUNDT CAKE PAN AND POWDER THE PAN WITH 2 T. OF THE CAKE MIX (OR FLOUR).

COMBINE REST OF CAKE MIX, EGGS, PUDDING MIX, WATER, OIL, CHOCOLATE CHIPS, ALMOND EXTRACT, AND 2 T AMARETTO. BLEND TOGETHER WELL.

POUR BATTER INTO THE PREPARED PAN. BAKE FOR 40-45 MINUTES OR UNTIL A TOOTHPICK INSTERTED INTO THE CENTER OF THE CAKE COMES OUT CLEAN.

REMOVE CAKE FROM OVEN AND POKE HOLES IN THE TOP WHILE IT IS STILL HOT. DRIZZLE WITH AMARETTO GLAZE* (FILL THE HOLES). COOL CAKE FOR SEVERAL HOURS BEFORE SERVING.

* MIX POWDERED SUGAR AND ½ CUP AMARETTO OR 2 T. ALMOND FLAVORING. BLEND UNTIL SMOOTH. ADD MORE FLAVORING AS DESIRED.

ALMOND BARK DROP COOKIES

THIS RECIPE IS QUICK AND EASY, AND GOOD FOR COOKIE PARTIES, COOKIE EXCHANGES, OR FOR AN AFTERNOON TEA. MAKES APPROX. 3 DOZEN.

2 LBS. WHITE CHOCOLATE COATING
1 CUP CRUNCHY PEANUT BUTTER
2 CUPS TOASTED ALMONDS
3 CUPS CRISP RICE CEREAL ***
2 CUPS MINI MARSHMALLOWS ***
2 CUPS CHOCOLATE CHIPS ***

In a microwave or a double boiler, melt the white chocolate coating, stirring frequently until smooth. Remove from heat and stir in peanut butter until well blended. Fold in the almonds, cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets. Chill until set. Store in refrigerator until ready to serve.

*** This recipe can be altered by adding any of the following – mix and match your favorite flavors!! Great for kids too!

- nuts (any kind)
- chocolate chips
- peanut butter/butterscotch chips
- crushed Oreo cookies (or other cookies)
- dried cranberries